

IN THE CLAIMS:

Sub 17
20. (Original) A method for automatically aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

aseptically disinfecting the bottles at a rate greater than 100 bottles per minute; and

aseptically filling the bottles with aseptically sterilized foodstuffs.

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22. (Original) A device for automatically aseptically bottling aseptically sterilized foodstuffs comprising:

means for providing a plurality of bottles;

means for aseptically disinfecting the bottles at a rate greater than 100 bottles per minute; and

means for aseptically filling the bottles with aseptically sterilized foodstuffs.

35. (Previously added) The method according to claim 20, wherein the plurality of bottles are made from a glass.

36. (Previously added) The method according to claim 20, wherein the plurality of bottles are made from a plastic.

37. (Previously added) The method according to claim 36, wherein the plastic is selected from the group: polyethyleneterephthalate, and high density polyethylene.

38. (Previously added) The method according to claim 20, wherein the aseptic filling is at a rate greater than 100 bottles per minute.

39. (Previously added) The method according to claim 20, further including capping the

bottle with a aseptically disinfected lid.

40. (Previously added) The method according to claim 20, wherein the disinfecting the bottles is with hot hydrogen peroxide spray.

41. (Previously added) The method according to claim 40, wherein the aseptically disinfecting the bottles includes an application of the hot hydrogen peroxide spray for about 1 second into an interior of the bottle and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

42. (Previously added) The method according to claim 20, further including a feedback control system for maintaining aseptic bottling conditions.

43. (Previously added) The method according to claim 40, wherein the aseptically disinfecting the bottles includes an application of the hot hydrogen peroxide spray for about 1 second onto an outside surface of the bottle and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

44. (Previously added) The method according to claim 20, wherein the step of aseptically filling the bottles further comprises: filling the aseptically disinfected bottling at a rate greater than 360 bottles per minute.

45. (Previously added) The method according to claim 20, wherein the aseptically sterilized foodstuffs are sterilized to a level producing at least a 12 log reduction in *Clostridium botulinum*.

46. (Previously added) The method according to claim 20, wherein the aseptically disinfected plurality of bottles are sterilized to a level producing at least a 6 log reduction in spore organisms.

47. (Previously added) The method according to claim 40, wherein a residual level of hydrogen peroxide is less than .5 PPM.

48. (Previously added) The device according to claim 22, wherein each bottle has an opening size to height ratio of less than one.

49. (Previously added) The device according to claim 22, wherein the plurality of bottles are made from a glass.

50. (Previously added) The device according to claim 22, wherein the plurality of bottles are made from a plastic.

51. (Previously added) The device according to claim 50, wherein the plastic is selected from the group: polyethylene terephthalate and high density polyethylene.

52. (Previously added) The device according to claim 22, wherein the means for aseptically disinfecting the bottles further includes means for disinfecting an interior of the bottles with a hot hydrogen peroxide spray.

53. (Previously added) The device according to claim 52, wherein the means for disinfecting an interior of the bottles includes an application of the hot hydrogen peroxide spray for about 1 second and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

54. (Previously added) The device according to claim 22, further including means for feedback control for maintaining aseptic bottling conditions.
55. (Previously added) The device according to claim 22, wherein means for aseptically disinfecting is provided by one of the group: hydrogen peroxide and oxonia.
56. (Previously added) The device according to claim 22, wherein means for aseptically disinfecting the bottles includes disinfecting an outside surfaces of the bottles with hydrogen peroxide.
57. (Previously added) The device according to claim 56, wherein the disinfecting the outside surfaces includes about 1 second for the application of the hot hydrogen peroxide spray and about 24 seconds for an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air.
58. (Previously added) The device according to claim 22, wherein the means for aseptically disinfecting the bottles further comprises: aseptically disinfecting the bottles at a rate greater than 360 bottles per minute.
59. (Previously added) The device according to claim 22, wherein the means for aseptically filling the bottles further comprises: aseptically filling the bottles at a rate greater than 100 bottles per minute.
60. (Previously added) The device according to claim 22, wherein the aseptically sterilized foodstuffs are sterilized at a level producing at least a 12 log reduction in *Clostridium botulinum*.
61. (Previously added) The device according to claim 22, wherein the aseptically disinfected bottles are sterilized to a level producing at least a 6 log reduction in spore organisms.

62. (Previously added) The device according to claim 53, wherein the residual level of hydrogen peroxide is less than .5 PPM.

Please add the following claims:

63. (NEW) The method according to claim 20, wherein the aseptically sterilized foodstuffs are not a beverage.

64. (NEW) The method according to claim 22, wherein the aseptically sterilized foodstuffs are not a beverage.

65. (NEW) The method according to claim 20, wherein the bottles are in an upright position during disinfecting.

66. (NEW) The method according to claim 22, wherein the bottles are in an upright position during disinfecting.